

TOHOKU, Center of Rich and Various Food Culture

TOHOKU is the northeastern region of **Japan**'s main island.

Tohoku is surrounded by nature with a rich variety of food produced from the sea, mountain and land. Professional chefs acknowledge the Wagyu (Japanese Beef), marine products and vegetables from the area. Tohoku produces high quality fresh and processed marine products caught off the coast of Sanriku, one of the world's 3 major fishing grounds. Processed foods using various agricultural products such as high quality rice that has been grown from century of years ago. Traditional Miso (fermenting soybeans past), Sake, Noodles and confectionaries are fresh, safe and taste good. They are popular in and outside Japan.



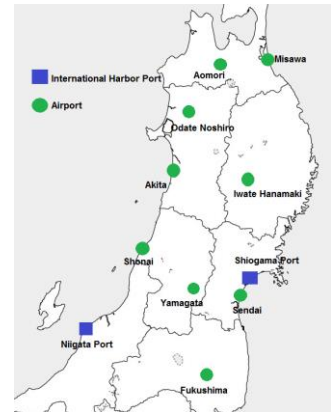
■ Logistics Network in Tohoku ■

The Ports of Sendai-Shiogama and Niigata support many regular routes for container ships within and outside of Japan.

Regular container shipping services directly connect to North America, China, South Korea, and Russia from the ports.

Using internal feeder services to Keihin port, transferring to Europe, the Middle East, Oceania, Africa, and South America is available.

Some airports in Tohoku area are served by regular direct flights to Asian countries.



■ Recovery from the Earthquake and Food Safety Initiative ■

The Great East Japan Earthquake, which occurred in 2011, wreaked enormous damage on food produce area and related companies such as fisheries industry.

7 years have passed since the earthquake, many new food factories adopting global standard food hygiene management system are reestablished, and food production environment has been redeveloped in Tohoku.



Fresh and Processed Marine Products



Tohoku has numerous large fishing ports and aquaculture grounds. Sanriku is well-known fishing ground and catch a variety of fish are scattered throughout the area.

★Information of “Sanriku Brand” :
http://www.tohoku.meti.go.jp/s_hukko_suisan/top/ics/pdf/170407_promotion_en.pdf

Processed Foods (seasoning)



Additive-free, made from natural ingredients. It is highly praised and loved around the world.

Sake



Sake of Tohoku is highly acclaimed by Sake breweries all over Japan for its taste. It has an extensive lineup: mild and rich Sake with a sweetish taste to dry Sake with a refreshing aftertaste.

Processed Rice Products



The deliciousness of Tohoku rice is globally recognized.

Processed Meat Products



Wagyu, pork and chicken are high quality meats approved of by professionals in the culinary world.

果物



Tohoku has cherry as king of fruit, sweetest peach, apple and more!